



Tipples

**Gourmet Burgers &
Entertaining Spirits**

315 First North

Across from the Seattle Center Coliseum

Turning America's favorite food into a meal

A fine restaurant is like a person in many ways. It should be conceived with loving care, supplied with plenty of good food and frugal with other people's money.

At Tipples, those qualities all seem to be an integral part of the restaurant's nature.

The idea behind Tipples slowly took form as inflation continued eating into the value of the dollar — and people were less able to afford eating out. The only meal out most people can afford on a regular basis anymore is a quick hamburger at a drive-in. But while this may be easy on the wallet, the same can not be said for the stomach.

Tipples' alternative to this dilemma is the "gourmet hamburger." Instead of being just a bigger burger or a fancier burger, it's designed to be a better burger — with better meat. A meal in itself, instead of just something to grab.

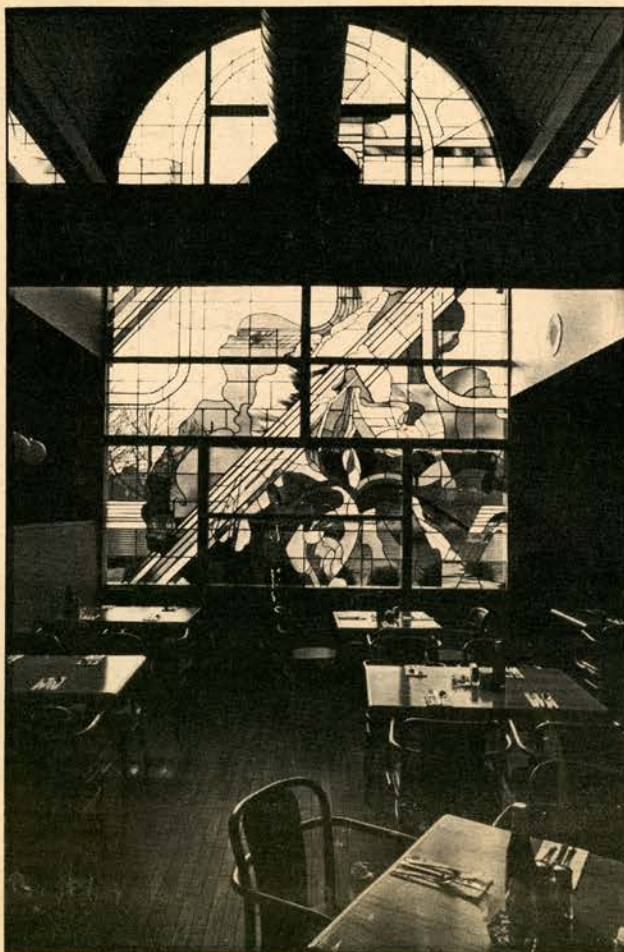
"I've been planning this for a long time," said Art Lustig, one of Tipples' three owners. "People like to go out, but it's getting to the point that a couple can't have cocktails and a good, full-course dinner for less than \$30 to \$50. But at our restaurant people are going to be able to do it for under \$20."

Art, who developed the blend of high-grade hamburger being 'specially ground for Tipples, grew up in the meat business. After working in a Pike Place Market meat shop, he went on to work for the Big Bear and Lucky grocery chains as a store manager.

Operating as an independent store owner for the last 20 years, Art specialized in buying grocery stores which were not doing well and getting them back on their feet. Selling one, he would move onto the next. Many customers followed him from store to store, driving all the way across town just because of the high quality of meat he carried.

Art had been kicking around an idea about using his experience with food to start a restaurant when a mutual friend introduced him to Blair Cutler and Nigel Jones.

Nigel and Blair both recently moved back to Seattle after several years in Montana, where they set up and operated a small chain of highly



Billowing clouds and rays of color fill the large stained glass window which dominates Tipples' south wall.

successful steak and seafood restaurants. The two, who have been friends for the last 10 years, have backgrounds almost exactly opposite to each other.

Nigel was born in British

Columbia, but grew up in Seattle. Blair was born in the United States but attended school at the University of British Columbia where he was graduated with a degree in Economics.

Before starting the chain in Montana, Nigel already had a fairly extensive background in the restaurant business. For three and a half years he worked at The Hindquarter in Bellevue, starting as a waiter and working his way up to manager.

Following that, Nigel toured Europe in a VW Van for a year and a half with Klaus Bordenmuller, who would later become the architect for Tipples. The exposure to so many European cafes gave both men a feeling for a simple, light atmosphere that would play an important part in the design of Tipples, according to Nigel.

After deciding to form a partnership, Blair, Nigel and Art traveled to a number of restaurants on the West Coast, "borrowing" menus and ideas which looked interesting.

For the restaurant itself, they chose a spot which they considered pivotal in terms of its proximity to key points in Seattle. Just across from the Seattle Center Coliseum, it had plenty of parking. At the foot of Queen Anne Hill, it was only a minute away from downtown and only a few minutes away from the Capitol Hill and Magnolia areas.

But while the location itself was convenient, the building at the site was not. About \$250,000 was spent remodeling the structure.

That's a lot of work just to sell some hamburgers. But of course, that is not really all Tipples will be serving. Like any other good restaurant, Tipples will be serving drinks, salads, appetizers, desserts and entrees such as steak and Quiche Lorraine. But the primary emphasis will remain on the burgers.

"We're taking the number one selling food (hamburger) and we're trying to do the best job possible with it," said Nigel. "We're presenting a nice space to have a drink and hamburger in. Maybe some people think it's crazy to take a prime location and space like this and sell hamburgers. But I think people are beginning to expect something more than what they've been getting in the past."

Large scale dreams transformed Tipples

It's hard to argue with success. Klaus Bodenmuller admits that. But that doesn't mean he accepts it.

"Whenever something is successful in the United States, there's a tendency for it to be duplicated," said the architect.

When he designed Tipples it would have been easy for him to stick with the same basic things done in so many other restaurants.

"But I question that," he said. "That can be so sterile."

Klaus said he would prefer that Tipples be the "prototype" for other restaurants instead of the other way around. In the future he would like to see more buildings and structures being recycled instead of just building new ones. For instance, he is currently working on a plan to take all the cars off the Alaskan Way Viaduct and have it used for shops, pedestrian traffic or some other non-freeway use.

We don't have to knock down everything," he said. "We started with a schlocky looking building here... and we made it into something special."

"I'm a practical dreamer. I'm dreaming for a living. Four months ago I dreamed about this restaurant and Nigel, Art and Blair said, 'Yeah, we'll put the bucks behind you.'"

The result of Klaus' dream is a large, copper-covered dome which runs the length of the building with a trench along each side of the exterior. Mirrors situated in the trenches catch the light bouncing off water in the trench and project a slight rippling motion on the ceiling of the restaurant.

Plans for Tipples, coordinated



Klaus Bodenmuller

with members of Business Space Design (a division of Naramore, Bain, Brady and Johanson), also included carved wood columns in the place of bare support beams, all new wood floors, and old church pews which have been "recycled" and recovered for use as booths.

One of the most striking features of the newly remodeled building is the mammoth stained glass artwork of Ardith (Artie) Gray spanning most of the height and depth of the

south wall. Although it is more difficult for a designer to work with such large projects, Artie prefers them that way. She enjoys the challenge because it gives her a chance to refine and elaborate on a design. Working with small projects is like writing a small story when you could be doing a novel, according to Artie.

"How many times could you revise a three-page book?" she asked.

Artie, who has a firm in Puyallup, never sees her finished product as a whole until the different pieces are finally installed in a window. Each piece of glass is made to conform to a stencil which she cuts.

The glass Artie designed for Tipples is full of billowing, cloud-like forms and bold rays of color which slash across the surface. Some of the more exotic shades, such as "German Gold Pink", cost \$150 for every piece of glass used.

The rainbow affect of the main window is reflected in the side windows which run through the restaurant with streaks of blues, reds and pinks which fade into each other and then disappear.

Tipples

Denis Law — John Flaherty
PUBLISHERS

Stories John Lustig

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Bartender Cappy Pringle can mix up everything from a Chi Chi to a Snowbird but his real specialty is mixing with people.

Serving up more than just a cold drink

It is perfectly possible to spend the good part of an evening at Tipples and have hors d'oeuvres, dinner, cocktails and dessert without ever seeing the bar. Located in the north section of the restaurant, it's separated from the main dining area — so it would be easy to miss.

And that would be a shame.

Not because the bar itself is particularly fascinating. Once you've seen one beautiful, handcarved bar with a shining copper top, you've seen them all. (Or have you?)

No the real reason you should see the bar is so you can meet the man who is most often behind it, Cappy Pringle.

Even before coming to Tipples, Cappy was one of the best known bartenders in Seattle. And what was he best known for? Well, for one

thing, the way he got to know other people. Call it rapport.

"I'm good with people, I guess," he said. "Basically I'm a gregarious person."

In the last 10 years Cappy has had lots of chances to be "gregarious" in restaurants. At 17 he started washing dishes at The Hindquarter in Leschi. Eventually he became the head broiler. After that, he moved on to other restaurants in Seattle, Sun Valley and San Diego. Finally, in Steamboat Springs, Colorado, Cappy got out of the kitchen, stopped waiting tables and got behind a bar.

Back in Seattle, Cappy managed the bar at several restaurants (including the old Red Onion and Duke's) before making the move to Tipples.

Although Tipples will feature

some "nice wines . . . good house drinks . . . and good food," it's going to have a fairly "casual atmosphere," according to Cappy. It is not going to be the sort of place where you are going to need (or feel that you need) to wear a suit and tie, he added.

"There's going to be a casual elegance in burgers and booze," said Cappy.

Part of that casual elegance will include specialty drinks that use wine or champagne as a base and then build from there. Just where the building stops is up to you, but you can sip wine with everything from bitters and lemon to orange juice to various liqueurs to 7-Up.

If those cold nights when you want something warm inside (besides dinner) then you don't have to fall

back on just hot chocolate or coffee. Well, at least not by themselves. For instance, the Snowbird is a blending of hot chocolate and schnapps. And then there's such old standbys as Spanish Coffee, Irish Coffee and Hot Buttered Rum. And the not so old (but likely to become) standbys such as Coffee Nudge, Outrageous Coffee, Monte Cristo and the Empress (tea with a liqueur.)

But if you just go by the menu you're bound to miss some things — like the Fluffy Duck which has "everything in the well . . . and more," according to Cappy.

And how does one find out about things such as Fluffy Ducks and other assorted concoctions?

There's only one thing you can do. Talk to the gregarious man behind the bar, of course.



**Congratulations
Tipples**

Audio Environments Inc. Welcomes Nigel and Blair Back to the city...

Congratulations on "Tipples",
the New Year and
a successful venture!

*Mike Malone
Geoff Meagher
and all the crew*



audio environments inc.
619 East Pine Street, Seattle, WA 98122
(206) 329-1400

Tipples

BURGERS

(every burger is made with chuck steer beef, and that's no bull!)

Bacon Burger \$3.75

This one really cooks, but doesn't shrivel up in your mouth. Made with delicious bacon (if you didn't already guess), cheese, our special dressing, and lettuce and tomato stuffing, or whatever else we find in our kitchen (kidding, of course).

Kasseri Burger \$3.75

Stolen from Francos, but re-cooked and re-heated in our ovens. Seriously, a delightful treat, with the Greek cheese flavor of Kasseri, lettuce, tomato and sauteed onions.

Avocado Burger \$3.95

A true south of the border burger which goes down slick (and won't give you the pits). Avocado (no kidding), bacon (that pig again), lettuce, tomato and swiss cheese.

Bernaise Burger \$3.95

Only for the rich, very rich. With non-poisonous mushrooms, sauteed to boot. Not to be confused with the St. Bernard burger served up the street, 'cause this one will spoil your tummy forever.

Pig Burger \$3.95

Or, the REAL ham burger, if you prefer. Pork out with this beauty: lettuce, tomato, cheese, fried egg, and, if you haven't caught on yet, thinly sliced ham piled high on our choice burger. Hog on forever!

Rye Burger \$3.75

Otherwise known as the "breath burger" (order one for your date, too). The rye is toasted, just right to hold back the juice. With sauteed onions, tomato and swiss cheese, holes included.

Swiss Burger \$3.50

If you can yodel, it's free (provided you do so with the burger in your mouth). Natural swiss cheese (naturally), lettuce, tomato and a view of the Alps from our Dome.

Tipples' Burger \$3.75

It's named after our restaurant because it's the only name we could come up with. Cheese, 8 ounces of delicious meat, special dressing, lettuce and tomato . . . and . . . sauteed onions for your kissing friends.

Gut Buster \$4.95

A glamorous name for a burger that, when totally devoured, is worth a free trip around Greenlake, without a boat. Or, five pounds, whichever comes first. Twelve (yep, 12) ounces of beautiful meat, with tomatoes, lettuce, sauteed onions and cheese.

Teriyaki Burger \$3.95

At some spots, it's called the Terry Yucki. Here, it's reminiscent of the same served in Tokyo, but without inflationary prices. Sweet pineapple, lettuce, and tomato. Looks sexy enough to make you terry your clothes off (sic).

Kraut Burger \$3.95

Heil Hindler (our chef) dreamed this one up himself, and Achtung! (beware) of the swiss cheese, sauerkraut (a real treat), lettuce and rye (what else?) bread. Served in a rustic helmet.

Blue Cheese Burger \$3.95

Roq fort and get out of the blues, and best pucker up, this one is really tangy and tasty. With blue cheese dressing, bacon, lettuce, tomato and served by Maria herself. Nummmmmmm.

French Dip Burger \$3.95

Flown in fresh daily from the French Riviera, but served without the sand and bikinis. Sourdough bread (very fresh) and ground beef. We call it a dip after one of our owners (don't worry, he's on vacation).

Mushroom Burger \$3.95

Non-poisonous, of course, but we don't recommend you smoke it (it's tough to light anyway). The mushrooms are succulently sauteed in a Marsala wine sauce, and served with swiss cheese, lettuce and tomato.

Deluxe Burger \$3.25

The very original title for an unusual version of a very normal burger. Comes without a catchy title to cut down on overhead. Try it, with sauteed onions, lettuce, tomato and our special dressing. With cheese, add \$.25.

Barbecue Burger \$3.95

No rib. Big, juicy, sloppy. With barbecue sauce and sourdough bread. The sauce is imported from our kitchen, where it's made fresh weekly (and gets very thick by Sunday). The obvious favorite among BBQ freaks.

Sprout Burger \$3.75

No telling what this one will sprout when it hits bottom. A great burger, enjoyed by B. Walton and E. Gibbons (he ate his raw). Yours, we'll cook, with cream cheese, sprouts, cucumber (burp), lettuce and our good ol' special dressing. Ymmmmmmmm.

Chili Burger \$3.95

Goodbye and may you sleep alone with this one (if you're into sleeping alone with burgers). However, the taste is ultra unusual. And, if you're of age, order a beer (or two).

Streaker Burger \$2.95

A fancy name for a naked and better burger. And named after the fellow who served ala clothes at our opening. Plain because we believe in simple delights.

Hi Pro Burger \$3.75

We call it so because it will make you run back for another. The rye crisp, cottage cheese, sliced tomato and fruit garnish are well respecting of your midriff bulge.

STEAKS

(all of our meat comes from cows because horses are for riding)

Teriyaki Prime Steak \$5.50

Sweet and succulent and tender. Soaked in good juices from Tokyo. Quality skirt (no pants allowed) steak, with salad and fries.

Barbecue Prime Steak \$5.50

Take the barbecue (it's messy and rich), add salad, fries and choice skirt steak, and don't light a match while eating.

Steak Sandwich \$5.75

We disguise our good six ounce steak between sourdough, and the steak sues for the cover up. Fries and salad serve as accomplices.

Top Sirloin \$6.75

Top notch and never tough . . . tender and juicy always! Fries and salad join this tasty devil, all eight ounces of it.

Chopped Sirloin \$4.95

Served karate style on your head, or a plate if you so choose. Ten ounces, too, for the gluttonous at heart. Sauteed mushrooms, onions, fries and salad.

SPECIALS

(if you're burgered out, try one of these)

Fish & Chips \$3.95

Courtesy of the British Empire and Her Royal Highness. We serve it with a green salad, 'cause fish like green things in their tanks.

Quiche Lorraine \$4.25

Remember her? A big star on Broadway who served up quite a dish. And this one's a real meal in a pie. Don't ask for the ingredients, 'cause the cook won't tell.

Frank's Furter \$3.50

Frank the Giant served on a six inch onion roll with lettuce, special mustard, tomato and sauteed onions. To be confused with a hot dog, but on a much larger scale.

Goulash \$4.50

Hungarian style, by Chef Santa Klaus, courtesy of a recipe stolen during occupation from an Austrian Chef who could make something from everything.

SALADS

(we prepare all of our salads with salad-like ingredients)

Taco Salad \$4.75

Or learn how to dance free, sitting down. Ground chuck beef, lettuce, olives, tomatoes, green onions, kidney beans, taco chips, avocado, hot sauce, and God Bless American cheese.

Spinach Salad \$4.50

Popeye fell in love with Olive when she served this, but we took out the olives and added spinach, sunflower seeds, swiss cheese, egg, mushrooms, green onions, bits of bacon and tomatoes.

Maui Maui Salad \$4.75

A hula-of-a-name for a pineapple chicken salad. You're chicken if you don't try it and stuffed if you do. Comes with chicken salad (no feathers), pineapple, almonds, onion, celery and fresh seasonal fruit.

Avocado and Tuna Salad \$4.50

Charlie never had it so good, but he's stuffed in avocado and can't get out. Save him, please!

Garden Salad \$1.50

Thrown (or was it tossed?) onto your table. Ingredients depend on what the cook finds on his way to work. Green, good and guaranteed to lighten your load.

TEMPTERS

(all of our appetizers are prepared not to fill you up, so we can make more money on dinner)

Deep Fried Zucchini \$2.95

Served and prepared down under. Crispy, tasty and to call on the inside only.

Deep Fried Artichoke Hearts \$2.95

You're heartless if you don't try these, they may be the best thing since peanut butter.

Deep Fried Mushrooms \$2.95

Never tried 'em you say? Bet you can't eat just one!

Onion Rings \$1.50

Hot and breathy. Great for finger pull contests, frisbee, and eating.

Side of Fries \$1.50

Large, fat cuts, cooked and served on their side, so they're easier to pick up.

SOUPS

(all of our soups come with bowls and spoons)

Clam Chowder \$2.50

Served with oyster crackers, or oyster crackers served with your chowder, should you prefer. Rich, creamy, tasty and white to match your shirt.

Soup of the Day \$2.50

Or "sue de chef" if you don't like it. Ask the waiter or waitress. They'll ask the chef (he doesn't talk to customers). And then you'll find out what's cookin'.

Chili Con Carne \$2.50

Texas Red Hot! Topped with minced onion and cheddar cheese and guaranteed to blow your socks off.

BEVERAGES

(each of the beverages below is served in a container, unless you specifically ask otherwise)

Coffee (no beans)	\$.50
Hot chocolate (no caffeine)	\$.50
Tea (and see)	\$.50
Milk (udderly healthful)	\$.50
Perrier (classy water)	\$1.00
Soft drinks (hard bottles)	\$.50

Tipples

DESSERTS

(we take great pride in presenting things our chef makes at home and then brings here for you to try)

- Cheese Cake** \$1.50
Cut it yourself. Made from our own recipe, which is on sale in the back of the kitchen for \$50, or \$49.95 for day-old.
- Chef's Surprise** ???
This varies according to his moods, of course, but he guarantees it's a special treat for special customers (and everybody's special here).
- Banana Split** \$2.75
By a huge gorilla. With ice cream, chocolate, cherries, almonds, whipped cream, 10 cavities.

- Gold Brick Sundae** \$2.75
Cheaper than a silver one. Vanilla ice cream with a pecan sauce, poured on hot, comes out hard, and goes down too easy.
- Night and Day** \$2.50
Like the difference between this place and the Chew and Choke. Vanilla and chocolate ice cream fight it out on your dish.
- Kahlua Sundae** \$2.50
53 percent alcohol, 47 percent messy, 100 percent delicious. Kiddies under 21, just watch mom and dad indulge.

- Tipples Almond Fudge & Amaretto** \$2.50
Inhale it and imagine you're on a tropical beach. Taste it and you'll forget all the others. Amaretto is also a no-no for the under-age aspirants.
- Tipples Anything** \$2.50
Pick one . . . an ice cream dish with a shot of booze. Or anything else you'd like with or without topping.

TEASERS

(tasty little devils that make you want more of something or other)

- Champagne Cocktails** \$1.75
Champagne, bitters on a sugar cube, and a lemon twist. Looks sexy, tastes good, and it bubbles right up your nose.
- Champagne Magnolia** \$2.50
Gran Marnier, orange juice, and champagne. Climb the Needle and look out Elliott Bay.
- Sunburst** \$2.00
Wakes up with this one, any time of day. Orange juice and champagne.
- VC Kooler** \$1.25
White wine and orange juice. The ol' logie flip has taken an Anita Bryant twist.
- Ketchup Kooler** \$1.50
Red wine, banana liqueur, floater, lime dash and soda or 7 Up. Straight from Idaho, where it's baked in powder snow.
- Kir** \$1.50
Not to be confused with a radio station, but very relaxing after disco. White wine and creme de cassis.
- Spritzer** \$1.25
White wine with soda or 7 Up. Popular with the ladies because it doesn't look cheap. Popular with the guys because it is.

TIPPLERS

(designed to exercise your elbow)

- Coffee Nudge** \$2.50
Especially concocted to spurn conversation, romance, and, hopefully, sell more food. Kahlua, brandy, dark creme de cacao.
- Outrageous Coffee** \$2.50
Tia Maria, Drambuie, with cinnamon on the rim and a twinkle in your eye.
- Spanish Coffee** \$2.50
Guaranteed to enhance your palate and your dreams. No telling what it'll do for your love life. Kahlua, with brandy and cream.
- Irish Coffee** \$1.75
Make every day St. Patrick's Day and kiss the Blarney Stone with whiskey float, creme de menthe and more cream.
- Empress** \$2.25
Tea and Amaretto. Very dignified, except after two.
- Hot Buttered Rum** \$1.75
Or brandy. Hot stuff for cold days or frozen hearts.
- Monte Cristo** \$3.00
Kahlua, brandy, Gran Marnier and coffee, sandwiched between your cheeks.
- Snowbird** \$2.00
Hot chocolate and schnapps. And up your nose with a soft, tickling hose.

TANTALIZERS

(these gems are prepared to tickle your fancy, or at least someone else's)

- Chi Chi** \$2.50
Jane serves this from the vine . . . vodka, coconut milk and pineapple juice.
- Pina Colada** \$2.50
Rum, coconut milk, pineapple juice. Normally found in Mexican restaurants, but served here to please the masses.
- Mai Tai** \$3.00
Is better looking than yours. Rum, Meyers 151, and fruit juices.
- Daiquiri** \$2.50
Banana or strawberry. Frozen on your lip.
- Margarita** \$1.75
Remember her? She's salty. And delicious. And loved by everyone.
- Bull Shots** \$1.75
Vodka, gin or tequila in V8 juice, bouillon, spices and celery. Fit for a cow.
- Caesar** \$2.00
To be or not to be, that is not the question. The answer is vodka, gin or tequila, clamato juice, celery, dill weed and spices.
- Banshee** \$1.75
White creme de cacao or creme de banana. With cream, of course. You'll scream for delight.

WINE

(we take great pride in our wines, although we may not be able to pronounce each one of them)

Whites

Johannesberg Riesling	\$7.50
Chenin Blanc	7.25
Chardonnay	7.50
Blanc de Blanc	6.75
Vouvray	7.50
Liebfraumilch	5.75

Reds

Gamay Beaujolais	\$6.50
Zinfandel	6.00
Cabernet Sauvignon	8.50
Pinot Noir	6.50

House Wine

Chablis, Burgundy, Rosé	
Glass	\$1.25
Half Carafe	2.50
Full Carafe	4.50
Champagne	\$7.00

TIPPLES Gourmet Burgers & Entertaining Spirits

315 First North — Across from the Seattle Center Coliseum

Tipples Tips

- *Not responsible for lost or stolen items or persons unless taken by the chef.
 - *Like everyone else, we reserve the right to say "no" to some, "yes" to others.
 - *The very lowest amount you can spend is \$1.25.
- PLEASE PAY YOUR WAIT PERSON SO WE DON'T JAM UP OUR LOBBY.

Really only one way to cook a good burger

Millions of pounds of hamburger are cooked and eaten every year by Americans. The meat is fried, grilled, baked and broiled. Emerging (from the smoke) from all those countless kitchens you'd think that there would be some kind of consensus about the proper way to cook a burger.

Apparently there isn't, however. Cooking hamburgers may look like the easiest thing since boiling water, but every year a good portion of those millions of pounds of hamburger end up either burned, underdone, overdone or just plain tasteless.

Even if you have the best hamburger meat in the world, it's not going to do you much good unless you know how to bring out its full flavor. Oddly enough, it's not that easy to find someone who knows how to properly grill a burger. Your average master cook may be able to make a chocolate mousse blindfolded, but does he really know how to prepare a gourmet hamburger?

Deacon Longo does.

Tipples' head chef has worked at some of the finest restaurants in Seattle, learning the subtleties of soups, sauces and basic stocks. All of that knowledge is invaluable at Tipples, but none more so than his understanding of how to properly grill a burger.

You don't just throw a piece of meat down on the grill, said Deacon. "You don't want to pat it with your spatula," he explained. "And you don't want to turn it over more than once...and only then, after it's turned over, do you season it."

The reason you try not to poke or squeeze the pattie any more than absolutely necessary is that every time you do, some of the juice runs out, according to Deacon.

Deacon was enthusiastic about the broiler at Tipples. The Anette Broiler has been "rated number one overall" by professional chefs, he said. The broiler allows hamburgers to be cooked with a "better flavor" because it distributes the heat better than other equipment, said Deacon.

For maximum flavor Deacon will be grilling all the hamburgers medium rare.

"Unless, of course, someone wants his done differently," he said. In a way, Deacon is used to doing things differently.

Inspired by his uncle, who is also a chef, Deacon grew up with an appreciation for good cooking. Joining the Navy, he decided to try his hand at cooking as well. But, because he had only signed up for a short two-year hitch, he was assigned to other duty. That wasn't about to stop Deacon. After some persuasion, Deacon finally got a cook to switch assignments with him and got it okayed.

After the Navy, Deacon spent five years studying the finer culinary arts at Seattle Central Community College. Following that, he spent two years at Benjamin's, a year at the Gas Works, a year at the Old Timers' Cafe and then two more years at Benjamin's.

And after working in all those kitchens for all those years, Deacon has learned one thing, of utmost importance. You don't pat hamburgers.



Starting with the pattie, they built a better burger

If the Pilgrims landed at Plymouth Rock today, they probably wouldn't celebrate the occasion with a turkey dinner. Instead, the natives would doubtlessly introduce the new arrivals to the food of the land — a subtle combination of delicacies unknown to the Old World, but eaten by millions here.

The traditional Thanksgiving feast would be catered with burgers and fries.

Hamburgers have become this country's most basic meal — more American than apple pie and more popular than Mom's homecooking. From its humble beginning (in a log

cabin?) the burger has gone on to become the culinary king of our democracy.

Sometimes you have to wonder, though, if it isn't about time to have a gastronomic revolution — before your stomach does.

Call it a gut level feeling.

How many times have you bitten into a hamburger without getting a bite of meat until you were halfway through the bun? And when you did find that elusive pattie — how many times did you wonder if you weren't better off just munching on the bun? And yet, every hamburger you've ever eaten has been made out of 100 percent beef. You know it has,

because it says so right in all the ads.

Still, there's beef — and then there's beef. As the people at Tipples are well aware.

When the owners of Tipples set out to build their restaurant, they didn't want it to be just another place where you could grab a hamburger. They wanted it to be special. But all of the months of remodeling and careful preparation would have been wasted unless the food was special as well.

What's the use of building a better hamburger restaurant without a better burger?

It's true, that like nearly every

other restaurant, Tipples uses only 100 percent beef in its patties. But from there on in, the similarity ends. All of the hamburger at Tipples is specially ground for the restaurant. Using the leanest high grade chucks of beef available, the burgers are made with only a fraction of the fat content used in other hamburgers. The emphasis, therefore, is on producing flavor through the preservation of the meat's own natural juices.

The result is six to eight ounces of some of the juiciest, leanest pieces of meat anyone's ever sunk his incisors into. And that's a feast any pilgrim would welcome.

Congratulations Tipples

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Congratulations



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Vitarich Ice Cream*

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20 meals between two buns

After you make the best hamburger meat around, what do you do with it? What can you do with it? After all, a hamburger is just a hamburger. Call it by any other name and it will remain just a hamburger, right?

Wrong.

Tipples' Kraut Burger is as different from Tipples' French Dip Burger as a stein of beer is from a glass of red wine. Meanwhile, Tipples' Swiss Burger is anything but neutral and the restaurant's Chili Burger is guaranteed to warm you up from the tip of your tongue on south.

In all, Tipples features 20 different kinds of burgers — each one a distinctly unique experience. But while some restaurants have gone (literally) nuts over their burgers, creating exotic (if indigestibly unlikely) dishes, the burgers at Tipples are all meant to be eaten — and enjoyed. If you want to eat hamburgers buried under ice cream and topping do so at your own risk — somewhere else.

Tipples' Avocado Burger may sound like an unlikely combination for instance, but when you sandwich some slices of the fruit between two buns along with pieces of bacon, lettuce, tomato, swiss cheese and a juicy burger — well, the only thing unlikely about it is the idea of not eating it.

Different, but delicious.

Along the same lines, you aren't likely to find a Mushroom Burger like Tipples' sprouting up anywhere else. Sautéed in Marsala wine sauce, the mushrooms are served on (and under) the burger along with swiss cheese, lettuce and tomato.

Speaking of things sprouting, the restaurant also serves up a dish called (what else?) the Sprout Burger, which is smothered in bean sprouts, cream cheese, cucumber, lettuce and a special hamburger dressing.

You don't have to feel piggy about having one of the Pig Burgers (ham and beef piled thick with lettuce, tomato, cheese and fried egg), but you might feel a little rotund after munching on the Tipples' Gut Buster. While the other hamburgers at the restaurant sport a generous six to eight ounces of beef, the Gut Buster goes all the way and more with a full 12 ounces of meat. Just so the mammoth pattie doesn't get lonesome, tomatoes, lettuce, sautéed onions and cheese are heaped on.

(Heaped on the side of almost all the burger dishes are french fries cut right at the restaurant from whole unskinned potatoes. After being sliced and cooked, the fries are then sprinkled lightly with parmesan cheese for extra flavor.)

Other burger specialties at Tipples include the Kasseri Burger (covered with Greek cheese); the Rye Burger; the Tipples' Burger (special dressing, sautéed onions and other goodies); the Teriyaki Burger; the Blue Cheese Burger;

the Hi Pro Burger (cottage cheese, tomato and fruit over rye); the Deluxe Burger; the Bernaise Burger; the Barbecue Burger; and the Bacon Burger (also known as the Begging Burger since so many people beg for more).

Oh yes, there's also one other hamburger on the menu. Called the Streaker Burger, it's for those hamburger purists who want to get to the bottom of Tipples' success — the meat itself. The dish consists of a plain hamburger on a plain bun.

Tipples will be firm's 'calling card'

Remodeling an old building is always tough. But when it came to trying to overhaul the building where Tipples is now — well, it didn't look just tough. It looked nearly impossible.

The old Fishmarket Restaurant sat across from the Seattle Center Coliseum for years — a long, box shaped building without windows and with little to recommend a choice location. Gloomy and poorly maintained, the idea of transforming it into a major new restaurant seemed about as practical as trying to remodel a house of cards.

"It was a ratty, cruddy looking building," said Dan Cawdrey, president of Cawdrey Brothers, Inc. "It probably would have been cheaper to just tear it down and start over again. . . . This is the most difficult type of construction — when you take an existing building and completely remodel it."

The prospects for the building looked so dim that when Dan and his job superintendent, Sid Campbell, took their first look at the old restaurant their first reaction was to not to take the job. Luckily, they changed their minds.

Four months later (and a month ahead of schedule) the building looked like something out of "Better Homes (and Restaurants) and Gardens."

To accomplish this, a major portion of the roof was cut away and a large, copper covered dome was constructed in the center of the building. Old interior walls were knocked down and new ones were erected, while exterior walls were sliced open to make room for the many windows which play such an important part of the atmosphere at Tipples. To fit Ardith Gray's mammoth stainedglass window into the south wall, workers had to knock out a corresponding mammoth hole.

Almost every bit of the restaurant's surface had to be stripped down to the bare essentials and then refinished — both inside and out. In addition, landscaping had to be installed. A new walkway was poured. And the restaurant's old kitchen had to be completely redone.



Millworker Bob Heltzel (left) consults with Dan Cawdrey, president of Cawdrey Brothers, Inc. (center) and job superintendent Sid Campbell during final remodeling work at Tipples.

"We're really pleased with the way things have worked," said Nigel Jones, one of the owners of Tipples. "Dan and his company have done a beautiful job."

"We're excited, and really keyed up and proud of what we've done here," said Dan.

One of the things Dan is proudest about is the team effort that has gone into the creation of Tipples. The three owners of the restaurant have sometimes worked right along side the Cawdrey construction workers.

"If a broom needed to be pushed no one was above pushing it," said Dan.

"We've always had good relations with our customers," he added. But in this case they were phenomenal according to Dan.

Teamwork has been something of a byword with the Cawdrey Brothers ever since the firm first began operating in 1974. Dan started the company after growing up and working in his father's business — one of the oldest and most respected construction firms in Seattle.

The Lynnwood firm does over \$2 million a year in contracts. But in terms of the relationship and flow of ideas between members of the

company it's a "family organization," said Dan.

"We really screen our personnel," said Dan. "We train them from day one and bring them along. . . . like they do in pro basketball."

The project at Tipples is hardly the first undertaken by Cawdrey Brothers which has involved major renovation of an existing building. In many cases the firm has actually remodeled buildings while the businesses in them have gone on, pretty much without an interruption.

In fact, keeping a business open and "being able to work around desks" and things is a "specialty" of the firm, said Dan.

In the past Cawdrey Brothers has completely remodeled a number of businesses under these sort of circumstances, including: Lynden Transport, Simpson Timber Company, Star Rentals, Parker Paint Company and the Old National Bank.

But of all the jobs the firm has done, none have been so dramatically successful as Tipples, according to Dan. Everyone in the company is excited about what they've accomplished, he added.

"This is going to be our calling card," said Dan.

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Have a Pepsi day

Everything from steak to artichoke hearts

Hamburgers may be the specialty at Tipples, but you don't have to order a burger to enjoy eating there. In addition to offering 20 different kinds of hamburgers, the restaurant features a varied menu that includes everything from steak to Quiche Lorraine to Tipples' special blend of chili con carne (served with minced onions and cheddar cheese).

Rounding out the menu are such dishes as Goulash (Hungarian style); Fish and Chips; and Frank's Furter (a sausage giant complete with your favorite condiments).

Salads at Tipples can be meal in themselves. (Actually, almost two meals they're so big.) Tipples' Taco Salad has more ground chuck beef in it than most hamburgers at other restaurants. Besides crisp green lettuce, the salad features olives, tomatoes, green onions, kidney beans, taco chips, avocado slices and — of course — hot sauce and the restaurant's special "God Bless American Cheese."

Other salads include Tipples' Spinach Salad (served with olives, sunflower seeds, swiss cheese, eggs, mushrooms, green onions, tomatoes and bits of bacon); the Avocado and Tuna Salad; the Garden Salad; and the unique Maui Wau Salad (with pineapple, chicken, fresh fruit, almonds, onion and celery).

If you don't feel in the mood for any of the more exotic greenery, then you might want to just settle down with a knife and fork and dig into a good old fashioned American steak — all of which come with salad and an order of fries (sprinkled with parmesan cheese). Starting at the very top of the line, there's Tipples' Top Sirloin — eight ounces of juicy

prime beef. All 10 ounces of the Chopped Sirloin are covered with sauteed mushrooms and onions. The Steak Sandwich comes complete with its own covers — two slices of fresh sourdough bread, while the Teriyaki Prime Steak and the Barbecue Prime Steak are

smothered in a blanket of rich sauces and juices.

At first glance, Tipples' appetizers might not seem to fit in with the diversified scope of the rest of the menu. For instance, there's Deep Fried Zucchini, Deep Fried Artichoke Hearts, Deep Fried

Mushrooms and Onion Rings — which are, of course, also deep fried.

Although prepared in a similar fashion, the dishes are about as dissimilar as roasted peanuts and roasted turkey. After you've eaten one you're never going to confuse it with the other.

Creamy desserts are a cold tradition

When it comes to food there are some traditions that you just don't break. For instance: caviar is best served on tiny crackers — not rye bread. If you have a corned beef sandwich it can only be properly washed down with a cream soda (from New York). And you never make a peanut butter sandwich without some jelly.

It would be like eating Crackerjacks without the toy surprise inside.

Along the same lines, you simply can not have a hamburger and fries unless you have an ice cream sundae for dessert. It's a tradition, dating back to the year 1 D.H. (Discovery of Hamburger). Being great believers in tradition (and ice cream), the owners have come up with a variety of dairy dessert dishes. But like almost everything else about Tipples, it's been done with a difference.

Most restaurants (and ice cream parlor chains) serve products that have only about a 10 to 14 percent butterfat content. But the ice cream at Tipples is specially made for the

restaurant and contains a higher butterfat content. This means that the ice cream is creamier and its true richness comes out naturally — instead of being simulated through the addition of artificial flavorings.

Starting with better ice cream, Tipples has come up with better sundaes. Tipples' Banana Split should knock you out of your tree and is covered with chocolate, cherries, almonds and whipped cream.

But if you really want to go ape try the Gold Brick Sundae. The management of Tipples sent all the way to Denver for the pecan fudge topping for this dessert. A favorite of the owners, it's poured on hot over creamy vanilla ice cream. Upon contact with the ice cream the sauce cools and forms a delicious shell. After one bite you may wonder why no one else has ever gone to the bother to import the topping before. But that's easy to explain. Each small container of the sauce costs a small fortune, hence its name — Gold Brick Sundae.

Other frozen delights include such treats as Night and Day (vanilla and chocolate ice cream served in one big dish) and Tipples Almond Fudge & Amaretto. The latter concoction is just one of several sundaes which Tipples serves topped with whipped cream and a liqueur.

Carrying this one step farther, Tipples Anything allows you to select your favorite drink and have it blended into an ice cream dessert that will do more than just satisfy your sweet tooth. (Nearly everyone can whip up a hot fudge dessert, but how many restaurants can serve up a cold Kahlua Sundae?)

This may very well be the first time that anyone has ever had to be an adult before they are allowed to have dessert.

For those of you who don't mind breaking tradition and having something different than ice cream, there's always the mystery item on the menu — the Chef's Surprise. You don't have to be a super sleuth to discover what this one is, however. Just ask your waitress.

CONGRATULATIONS!



Tipples

IT'S SIMPLY UNIQUE

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